

IN THE CLAIMS

The claims read as follows:

1. (previously presented) A fried composition which comprises:
 - a) a food portion: and
 - b) at least one starch succinate adhered directly on the food portion to form a coated food portion which is subsequently fried or par-fried, wherein the starch has been substituted with succinate.
2. (original) The composition of claim 1, wherein the starch has been converted.
3. (previously presented) The composition of claim 1, wherein the starch succinate has a water fluidity of at least about 30 and no more than about 85.
4. (previously presented) The composition of claim 1, wherein the starch succinate has a water fluidity of at least about 50 and no more than about 85.
5. (original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 1 % and no more than about 4%.
6. (original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 2.5% and no more than about 4%.
7. (original) The composition of claim 1, wherein the starch has been pregelatinized.
8. (previously presented) The composition of claim 1, further comprising at least one non-succinated starch adhered directly on the food portion or on the starch succinate.
9. (canceled)
10. (original) The composition of claim 1, wherein the composition has a reduced fat content relative to an uncoated composition.
11. (previously presented) The composition of claim 1, characterized by a percent fat reduction of at least 30% by weight.

12. (original) The composition of claim 1, wherein the composition is selected from the group consisting of fish, meat, poultry, meat-substitute, cheese, breads, fruit and vegetable.
13. (original) The composition of claim 1, wherein the composition is a fried potato product.
14. (previously presented) A process of preparing the fried food composition of claim 1 comprising:
 - a) blanching a food portion;
 - b) applying at least one succinated starch to the blanched food portion, wherein the starch has been substituted with succinate; and
 - c) frying and/or par-frying the coated food portion.
15. (previously presented) The process of claim 14, wherein the coated food portion is par-fried, further comprising (d) freezing the par-fried coated food portion to form a frozen food portion.
16. (previously presented) The process of claim 15, further comprising (c) reconstituting the frozen food portion.
17. (original) The process of claim 16, wherein reconstitution is by frying.
18. (original) The process of claim 16 wherein reconstitution is by oven heating.
19. (original) A food composition prepared by the process of claim 14.
20. (previously presented) A process of preparing the fried food composition of claim 1 comprising:
 - a) blanching a food portion in water containing at least one succinated starch, wherein the starch has been substituted with succinate; and
 - b) frying and/or par-frying the coated food portion.
21. (previously presented) The process of claim 20, further comprising applying at least one coating comprising at least one starch to the blanched food portion.
22. (original) A food composition prepared by the process of claim 21.

STATUS OF THE CLAIMS

Claims 1-8 and 10-22 are pending. Claim 9 has been previously canceled.

Claims 1-8 and 10-22 have been rejected under 35 U.S.C. §, 112 first paragraph, for allegedly failing to comply with the written description requirement.

Claims 1-8 and 10-22 have been rejected under 35 U.S.C. § 103(a) as being allegedly unpatentable over Judkins et al. (US 6,033,697) in view of Carver et al. (6,777,015).

Claims 1-8 and 10-20 have been rejected under 35 U.S.C. § 103(a) as being allegedly unpatentable over Keijibets (US 6,635,294) in view of Carver et al. (6,777,015).

Claims 1, 2 and 7 have been rejected under 35 U.S.C. § 103(a) as being allegedly patentable over Shi, et al. (US 2003/0099744).

Applicants hereby traverse each and every rejection.

Claims 1-8 and 10-22 are presented for reconsideration.